Regal HOLIDAY DINNER

CHEF’S BREAD COURSE
seasonal spreads

RECEPTION

served upon arrival
CHICKPEA EGGPLANT VEGAN CAKES
romesco, arugula, pickled red onions, agave lime vinaigrette
CRISPY CHICKEN BITES
miso, lemon, hot pepper aioli
SWEET & SPICY FILET BITES*
peppercorn sauce

APPETIZER

CHILLED SHELLFISH TOWER*

STARTER

choice of
CHOPPED SEAFOOD LOUIE
shrimp and jumbo lump crab tossed in creamy mustard, pickled onions, lemon balsamic vinaigrette, old bay seasoning
CHOPPED WEDGE SALAD
bacon, campari tomatoes, red onion, danish blue cheese crumbs, blue cheese dressing, balsamic glaze
MUSHROOM BRIE SOUP
garnished with button mushroom chips & truffle oil

ENTRÉE

choice of
MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI
11 oz. sautéed roasted campari tomatoes, white wine herb butter
USDA PRIME BONE-IN NEW YORK STRIP*
28 oz. rosemary, artisan salt trio
SEARED SCALLOPS SCAMPI*
miso ginger butter, shiitake, scallions
RACK OF LAMB*
mint persillade, sauce charon
ROASTED PORTOBELLO & CAULIFLOWER STEAK
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace
DOUBLE BREAST OF CHICKEN
all-natural, roasted, white wine, mushroom, leek & thyme sauce

SIDES TO SHARE

NORTH ATLANTIC LOBSTER MAC & CHEESE
FLEMING’S POTATOES
ROASTED ASPARAGUS
FRESH SEASONAL VEGETABLE

DESSERT

choice of
ORANGE OLIVE OIL CAKE
orange segments with housemade citrus chantilly cream, curd & fresh mint
CHOCOLATE GOOEY BUTTER CAKE
honeycomb brittle, chocolate sauce & caramel
BUTTERSCOTCH BUDINO
chocolate crumbs, chantilly cream, salted caramel

QUESTIONS? CALL US AT 813-830-4300

$165 PER PERSON†
Package includes coffee, tea & soft drinks.

SUBMIT A HOLIDAY EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.
Fleming’s abides by all state and local liquor laws.
* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.
** Item contains or may contain nuts.
Lavish HOLIDAY DINNER

CHEF’S BREAD COURSE
seasonal spreads

RECEPTION

served upon arrival

SPICY TUNA WONTON* avocado, seaweed caviar

BOURBON & APRICOT GLAZED MEATBALLS* Fresno chili jam

APPETIZER

BURRETA WITH PROSCIUTTO*
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

STARTER

choice of
CHEF’S SEASONAL SALAD

TOMATO BASIL SOUP
whipped burrata, basil oil & crostini

ENTRÉE

choice of
PETITE FILET MIGNON* & CRAB-STUFFED SHRIMP SCAMPI
8 oz, three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter

USDA PRIME BONE-IN RIBEYE* OSCAR STYLE
20 oz, with jumbo lump crab meat and béarnaise sauce

BARBECUE SALMON FILLET*
mushrooms, barbecue glaze

DOUBLE BREAST OF CHICKEN
all-natural, roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

SIDES TO SHARE

NORTH ATLANTIC LOBSTER MASHED POTATOES

CHIPOTLE CHEDDAR MAC & CHEESE

FRESH SEASONAL VEGETABLE

DESSERT

choice of

BUTTERSCOTCH BUDINO chocolate crumbs, chantilly cream, salted caramel

CARROT CAKE
three-layer cake with cream cheese frosting, drizzle of caramel

** Item contains or may contain nuts.

Gift Box of HOUSEMADE TRUFFLES

for your Guests to take home (+$7)

$140 PER PERSON†
Package includes coffee, tea & soft drinks.

QUESTIONS? CALL US AT 813-830-4300

SUBMIT A HOLIDAY EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

Fleming’s abides by all state and local liquor laws.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.
Dazzling HOLIDAY LUNCH

RECEPTION

served upon arrival

WHIPPED BURRATA CROSTINI
garlic toast, campari tomato, mint pesto

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers

BROWN BUTTER SEARED DIVER SCALLOPS*
strawberry basil salsa

STARTER

choice of

CHOPPED WEDGE SALAD
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

MUSHROOM BRIE SOUP
garnished with button mushroom chips & truffle oil

ENTRÉE

choice of

PETITE FILET MIGNON* & DIABLO SHRIMP
8 oz, spicy barbecue butter sauce

USDA PRIME BONE-IN RIBEYE*
20 oz

MISO GLAZED CHILEAN SEA BASS*
sautéed with sesame-orange spinach & arugula, pickled red onion

DOUBLE BREAST OF CHICKEN
all-natural, roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

SIDES TO SHARE

NORTH ATLANTIC LOBSTER MAC & CHEESE
MASHED POTATOES
ROASTED ASPARAGUS

DESSERT

choice of

ORANGE OLIVE OIL CAKE
orange segments with housemade citrus chantilly cream, curd & fresh mint

CHOCOLATE GOOEY BUTTER CAKE
honeycomb brittle, chocolate sauce & caramel

$68 PER PERSON†
Package includes coffee, tea & soft drinks.

GIFT BOX OF HOUSEMADE TRUFFLES
for your Guests to take home (+$7)

QUESTIONS? CALL US AT 813-830-4300

SUBMIT A HOLIDAY EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

‡ Fleming's abides by all state and local liquor laws.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.
HOLIDAY WINE FEATURES

SCHRAMSBERG, Brut Blanc de Blancs North Coast, $100 per Bottle
Bright aromas of fresh apples, lemon-lime and warm wheat toast, intermingled with hints of baked pineapple and toasted almonds. Its vibrant flavors of Meyer lemon and Granny Smith apples leads to a clean, bright finish.

ROMBAUER, Chardonnay Carneros, $104 per Bottle
The palate is rich and round, with the mango and vanilla competing for the limelight, while the creamy texture, vanilla and slight butter combine seamlessly. The balanced acidity closes out the finish bringing the multiple components into balance.

BALADE by BELLE GLOS, Pinot Noir Santa Rita Hills Santa Barbara County, $84 per Bottle
Bright cherry red with bold, vibrant aromas of blackberry jam, raspberry tart and toasted oak accented by subtle notes of rose petal, violets and cherry cola. This wine is juicy and generous on the palate with baked cherry, fresh strawberry, cranberry and baking spices.

POST & BEAM by FAR NIENTE, Cabernet Sauvignon Napa Valley, $128 per Bottle
A perfume blend of wild raspberry and confectionery spices mingles with a first impression of soft red fruit flavors, leather and cassis, finishing long with toasted espresso beans.

ELLIE’S by HALL, Cabernet Sauvignon St. Helena, $100 per Bottle
Deep ruby in hue, this wine's aromas open with hints of violet, black cherry, and subtle earthy spice. The palate is nuanced and layered with darker flavors of black olives, cassis, and cocoa. Balanced tannin lengthens the finish with just a touch of tobacco and earth.

HONIG, Cabernet Sauvignon Napa Valley, $115 per Bottle
The aromas and flavors of this Cabernet Sauvignon are a perfect balance of plum and raspberry fruit characters enhanced by warm cinnamon, nutmeg and crème caramel from ageing in French and American oak. The wine has a full rich mid-palate that is followed by medium weight tannins and bright fruit on the finish.

HAND-CRAFTED COCKTAILS

BLACK WALNUT OLD FASHIONED**, $17
Basil Hayden's bourbon, orange peel, maple syrup, a dash of black walnut bitters & fresh rosemary

BLACKBERRY LEMON DROP, $17
Tito's Handmade vodka, fresh blackberries

QUESTIONS? CALL US AT 813-830-4300

SUBMIT A HOLIDAY EVENT REQUEST

** Item contains or may contain nuts.
TAKE YOUR HOLIDAY EVENT TO THE NEXT LEVEL

Holiday Décor Packages
Create a festive dining experience with our Holiday Décor Packages that can include table linens, centerpieces and floral arrangements reflecting your personal style.

Three-Hour Bar Packages
Welcome your Guests with a glass of wine, hand-crafted cocktail or cold beer from one of our 3-Hour Bar Packages. A wide array of spirits, beer & wine to round out your perfect event.

Parting Gifts For Your Guests
Surprise your Guests with a parting gift to remember the evening. From a gift box of four housemade chocolate truffles to gift cards thanking your Guests for attending.

QUESTIONS? CALL US AT 813-830-4300

SUBMIT A HOLIDAY EVENT REQUEST
Allow us to come to you for your upcoming holiday lunch or dinner event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*

QUESTIONS? CALL US AT 813-830-4330

PLACE A CATERING ORDER

*C30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming’s abides by all state and local liquor laws.
ADD AN EXTRA TREAT FOR YOUR EMPLOYEES & CLIENTS

Allow your employees and clients to continue the celebrations with those that matter most to them. Order our gift cards in bulk as a party favor and receive a 10% discount on purchases of $1,000 or more, plus Free Shipping. E-Gift cards also available.

PURCHASE BULK GIFT CARDS